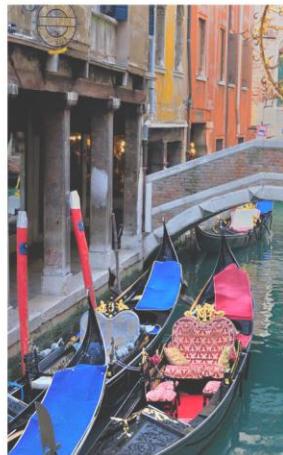




"Romanza"

Try a glass or bottle of our Banfi Tuscan Rose'



Chocolate Strawberry Martini

Made Stoli Vanilla Vodka, Strawberry Crème, and Chocolate Creme

Italian Old Fashion

Bulliet bourbon, bitters, orange, Antica formula sweet vermouth and Luxardo maraschino cherries

Sicilian Negroni

Angel Envy Bourbon, Sicilian blood orange, Antica formula sweet vermouth and a hint of Campari

Manhattan Italiano

Single barrel Makers Mark 46, and Antica Formula Carpano sweet vermouth and Amarena cherries

Sweetheart Martini

Made with Ketel One vodka, Chambord, watermelon pucker, and a splash of lime juice

Purple Rain Martini

Made with Empress Gin, Elderflower Liquor, Prosecco, and a splash of grapefruit juice

Cupid's Kiss

Made with Vodka, Pama liquor, pomegranate juice, lime, and topped with a sweet gummy heart

Chocolate Peanut Butter Martini

Made with Skrewball Whiskey and Chocolate Crème Liquor

Be Mine Spritz

DiSaronno Amaretto, Grenadine, and Prosecco

Espresso Martini

Vanilla Vodka, Kahlua, crème de cacao, and espresso

Apps

Victor's Seafood Bisque 20.00

With lump crab, scallops and shrimp, roasted red pepper, celery, and a touch of cognac

Anthony's Oysters Rockefeller 20.00

Fresh shucked oysters in the half-shell, topped with sautéed spinach, bacon, a touch of Anisette, then baked with Parmigiano

Spaghetti alla Brie 24.00

French triple cream brie oven baked then tossed with spaghetti di Gragnano and Parmigiano topped with toasted almond bits

Cozze Ubriache 14.00

Sautéed "Drunken" New England mussels with garlic, chili and white wine

Carpaccio di Polipo 18.00

Thin sliced Mediterranean octopus drizzled with Amalfi lemon infused extra virgin olive oil and arugula

Treasure Chest Oysters from P.E.I. 3.75ea.

Entrees on reverse side



Entrees



Cannelloni alla Pescatore 42.00

Baked Italian style crepes with shrimp, scallops in a crustacean cream sauce

Halibut al "Acqua Pazza" 48.00

Fresh wild Atlantic Halibut pan sauteed in a "Crazy Water" of sweet Puglian cherry tomatoes, olives, capers, red chili and Falanghina wine

Filetto al Rossini 66.00

Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles atop a homemade crouton

Pollo alla Milanese 34.00

Two thinly pounded and breaded pan-fried chicken cutlets served with an arugula and tomato salad with lemon and extra virgin olive oil topped with Parmigiano shavings

USDA Angus Prime Prime Rib 66.00

Tagliolini alla Marea 39.00

Long homemade egg pasta tossed with sweet Maine Lobster, Gulf Coast shrimp, scallops, and fresh lump crab with fresh tomato and chili, then topped with a basil bread crumb

Garganelli con Ragu di Brasato 29.00

*Homemade quill shaped pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

Pollo alla 'Victor' 30.00

Lightly breaded chicken breast, rolled and stuffed with garden cherry tomatoes, spinach and onion, wrapped in pancetta, and topped with a spinach cream sauce

Manzo in Crosta di Pasta Frolla 58.00

Center-cut filet mignon topped with a wild mushroom pâté baked in a puff pastry and topped with a red wine reduction

Cotoletta alla Bolognese 35.00

Breaded and pounded veal cutlet on a bed of 18-month Parmigiano fondue topped with thin sliced mortadella and thin shavings of Parmigiano Reggiano

Osso Buco con Risotto alla Milanese 49.00

A classically prepared braised, tender veal shank with tomato and white wine, served over a saffron Parmigiano risotto

Filetti Piemontese al Balsamico 55.00

Twin Italian Piemontese beef filet mignons pan seared with Massimo Bottura's 20-year aged balsamic vinegar over Parmigiano mashed potatoes with shaved Parmigiano

Maiale al Vin Santo con Cipollini 33.00

Char-grilled medium, sliced pork tenderloin, marinated with Vin Santo (Tuscan dessert wine) served with creamy puree of mashed potato and sauteed garden spinach and whole glazed baby onions

Gnocchi al Salsa Vodka con Aragosta 45.00

Homemade potato and ricotta gnocchi in a vodka rosa sauce with fresh Maine lobster

Pesce in Pastella 54.00

Batter dipped and deep-fried lobster, shrimp and jumbo scallops served with a spicy remoulade sauce

Farfalle Imperiale 39.00

Butterfly pasta in a Scottish smoked salmon cream sauce with asparagus topped with a pan seared medium king salmon filet and chopped scallion

